



COOLING COUNTS

Materials Needed:

- Hot water
 - Measuring cup
 - Shallow container (1 cup/500 ml minimum)
 - Tall container
 - Food thermometer
 - Wire or string
- } made from the same material, like plastic or glass

QUESTION

Does the shape of a container affect the rate at which cooling takes place?

MY HYPOTHESIS:



- This is what I observed about the water cooling in each container:
 - Shallow:
 - Tall:
- Chart the results for temperatures at 5-minute intervals.



For tall containers, you may need to use wire or string to lower the thermometer into the water.

DID YOU KNOW?

Bacteria grow quickest in the "danger zone"—between 40°F/4°C and 140°F/60°C



MY CONCLUSIONS

- It took the taller container longer to cool because:
- It is important for leftover food to be cooled down quickly when stored in the refrigerator because:
- If the water were clam chowder and it took a long time to cool down, this is what could happen:

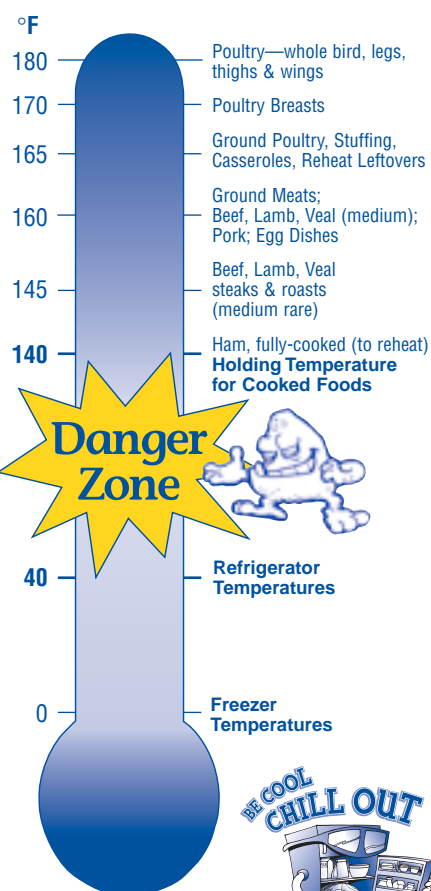


TELL YOUR FAMILY...

Check to see how leftovers are stored in your home. Encourage family members to use shallow containers.

TEMPERATURE RULES!

...for cooking foods at home.



REFRIGERATE PROMPTLY